

Dinner Menu No. 1

2 Course - £12.50
3 Course - £14.50

STARTERS

Hummus (v) or Taramasalata with pitta bread and leaves
Honeydew Melon with berry compôte (v)
Soup of the Day and french stick
Chicken Liver Paté with chutney and mixed garnish
Garlic Mushrooms with mixed leaves (v)
Prawn Cocktail with Marie Rose sauce (£2.75 supp.)
Lightly Breaded Whitebait with garlic mayo and leaves
Tiger King Prawns in Filo
with sweet chilli and garnish (£1.00 supp.)
Greek Meat Balls with tomato sauce and mixed leaves

SWEETS

Selection of Ice Creams
Sticky Toffee Pudding with Caramel Sauce and Custard
Chocolate Brownie with chocolate sauce and vanilla ice cream
Vanilla Crème Brûlée
with chocolate chip cookie and ice cream
Lemon Meringue Tart and vanilla ice cream
Strawberry Ice Cream with crushed meringue, pistachios, raspberry coulis and Chantilly cream
Tangy Lemon Cheesecake with mixed berry compôte
Sweet from our dessert board (£2.50 supp)

MAINS

Choice of Roast: Turkey, Beef, Lamb or Chicken Breast
served with roast potatoes and mixed vegetables
Slow-braised Beef with Shallots, red wine, mushrooms and bacon,
creamy mash potato and vegetables
Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad
Battered Fillet of Cod with homecooked chips, peas and mixed leaves
Grilled Chicken Breast with homecooked chips and salad
Mushroom (v), Cheese (v) or Ham Omelette
with homecooked chips and peas
Chicken Curry served with basmati rice and mixed vegetables
Chicken Stroganoff served with basmati rice and mixed vegetables
Ballontine of Chicken (stuffed chicken) with a tarragon mousse,
creamy mash and vegetables
Goats Cheese Springrolls served with salad, pesto,
homecooked chips and balsamic dressing (v)
Mushroom Stroganoff served with basmati rice (v)
Vegetable Curry served with basmati rice (v)
Chicken Kebab served with Greek salad, tzatziki and basmati rice
Korta Ma Karsi - chicken breast with onions, mushrooms,
peppers and tomato sauce, served with sauté potatoes and mixed vegetables

Dinner Menu No. 2

2 Course - £14.50
3 Course - £16.50

STARTERS

Hummus (v) or Taramasalata with pitta bread and leaves
Soup of the Day and French stick
Chicken and Ham Hock Terrine
with apple purée, balsamic and garnish
Goats Cheese Springroll with beetroot purée,
pesto and leaves (v)
Garlic Mushrooms and mixed garnish (v)
Smoked Salmon and Caper Salad
with pesto, balsamic and beetroot purée
Greek Meat Balls with tomato sauce and mixed leaves
Prawn Cocktail with Marie Rose sauce (£2.75 supp.)
Pan-fried Scallops and Chorizo
with pesto and balsamic salad (£2.95 supp.)
Smoked Salmon and Prawn Parcel
with sweet chilli salsa and mixed leaves (£2.75 supp.)
Chicken Liver Paté with chutney and mixed garnish
Hoi Sin Duck Spring Roll
with a cucumber and coriander salad
Pulled Pork Croquettes, apple purée and dressed salad

SWEETS

Selection of Ice Creams
Sticky Toffee Pudding with caramel sauce and custard
Chocolate Brownie with chocolate sauce and vanilla ice cream
Coconut Pannacotta, exotic fruit and mango sorbet
Vanilla Crème Brûlée
with chocolate chip cookie and ice cream
Lemon Meringue Tart and vanilla ice cream
Strawberry Ice Cream with crushed meringue, pistachios, raspberry coulis and chantilly cream
Tangy Lemon Cheesecake with mixed berry compôte
Sweet from our dessert board (£2.50 supp)

MAINS

Chef's Grill: liver, chicken, bacon, sausage, egg, chips, tomato, peas and mushrooms
Slow Cooked Belly Pork with apple purée, creamy mash and vegetables
Danish Gammon Steak with tomato, pineapple, peas and homecooked chips
Slow-roasted Pork Medallions with caramelised apples, chorizo sausage
and a light dijon sauce, served with creamy mash and vegetables
Grilled Fillet of Sea Bass with capers, crushed potatoes and vegetables
Chicken Maryland with tomatoes, peas, bacon, mushrooms and homecooked chips
Peppered or Garlic Chicken with mixed vegetables, rice and peppercorn sauce
Grilled Salmon Salad with beetroot purée, buttered potatoes, capers and pesto
Chicken Melt - bacon, peas, melted cheese and BBQ sauce,
served with homecooked chips (£1.00 supp.)
Greek Stifado - diced beef marinated in red wine and shallots,
served with basmati rice and vegetables
Stilton Chicken - mixed vegetables and rice,
with a creamy stilton and port sauce (£2.00 supp.)
7oz Sirloin Steak with onions, peas, tomato, mushrooms
and homecooked chips (£2.00 supp.)
Lamb Kleftico (£2.00 supp.) - oven baked lamb
with roast potatoes and mixed vegetables or Greek salad
Lamb Cutlets served with peas, tomato, mushrooms
and homecooked chips (£1.75 supp.)
Chicken Kebab with Greek salad, tzatziki, and basmati rice
Duck à l'Orange - Pan-fried duck breast, served with creamy mashed potato,
mixed vegetables and orange sauce (£2.50 supp.)

(v) - suitable for vegetarians